



Fairfax Hunt Club

The Fairfax Hunt Club offers a unique setting for receptions, meetings, parties, teambuilding, picnics and more. The rustic log cabin is equipped with two stone fireplaces and gleaming hardwood floors. An expansive lawn overlooking a beautiful wooded area provides a perfect setting for an indoor/outdoor event.



*Situated on eight private acres
in the heart of Reston, VA. We are
dedicated to providing a fine dining
experience for every special event
at an affordable price.*

TABLE OF CONTENTS

History	3
General Information	4
Event Policies	5
Event Planning Timeline	6

MENU:

Hors d'oeuvres	8
Main Entrees	11
Customized Sides	13
Sweet Delights	15
Sample Packages	16
Beverage Service	18





HISTORY

In 1928, on the very same land that George Washington rode to hounds, A. Smith Bowman created the historical Fairfax Hunt Club.

In 1951, The Fairfax Hunt was the recipient, of a gift from the Bowman family. That year, Bowman and his sons, Smith Jr. and DeLong, deeded to The Fairfax Hunt a tract of 10 acres of land on the northern edge of what is now Reston. There the clubhouse was built.

Part of the present clubhouse has a fascinating history. The attractive reception room, the Log House, was discovered quite by chance. A 200-year-old log house that was uncovered beneath a farmhouse on Beulah Road in Vienna, Virginia, serves as the facility's core. Because of its historical significance, the house was carefully dismantled and each log numbered and rebuilt on its current location. If you look closely, you can still see the numbers on each log.

A main hall with its big stone fireplace was a perfect place for hosting Hunt events. An updated kitchen was added in the 1970s, along with upgraded restrooms and air conditioning. Even today, Hunt Club members still carry on the centuries-old hunting tradition, and use the facility for the hunt breakfasts and other social activities.





*“From
Simple to
Sensational!”*



GENERAL INFORMATION

CAPACITY - Seated Indoor Buffet – 100
Indoor Standing Cocktail Reception – 150
Indoors/Outdoors (seated and standing) -250

Larger groups may be accommodated by the addition of tents, bathrooms, and shuttle service.
We have parking for approximately 90 vehicles

CLUB HOURS - Rental times available between the hours of 10:00 am–10:00 pm

RENTAL PRICES -

All of the following rental fees are based on a 4 hour event time. Additional time is \$250.00/per hour.

*During your event, for every hour over your prescheduled rental time an additional \$400 will be charged.

- ◆ Weekend Special Events - (Fri.-Sun.) facility rental fee \$950; plus \$3,000 food & beverage minimum
*Wedding ceremony on site requires an additional \$350.
- ◆ Weekday Special Events - (Mon.-Thurs.) Facility Rental Fee \$750; plus \$2,500 food & beverage minimum
- ◆ Weekend Picnics - (Fri.-Sun.) \$750 facility rental fee; plus \$2,500 food & beverage minimum
- ◆ Weekday Picnics - (Mon.-Thurs.) \$500 facility rental fee; plus \$2,500 food & beverage minimum

PLANNING - Our professional event coordinators will make planning your event fun and easy. They will gladly assist or make referrals for services and vendors that will enhance your event. Please notify us of any decoration you might need or are bringing in. (no tacks, pins, staples, or tape permitted on painted or wood surfaces)

EQUIPMENT PROVIDED -

- ◆ 5' round tables (10 each) for seating with chairs (indoors)
- ◆ 6' rectangle picnic tables (10 each) with bench seating (outdoors)
- ◆ 30' x 40' Large White Tent (backyard)
- ◆ 20' x 40' Large White Tent (backyard)
- ◆ 20' x 20' Large White Tent (backyard)
- ◆ Rectangular tables for food & beverage set up
- ◆ Serving equipment needed for food & beverage menu
- ◆ Disposable plates, cups, utensils, and napkins
- ◆ Additional equipment may be rented



EVENT POLICIES

BOOKING - To reserve the date/time, a deposit payment must be received within 2 weeks of booking. This includes the facility rental + catering deposit of \$10.00/per person. A confirmation letter will be sent to you requesting the exact amount to be paid to J.R.'s. Custom Catering. The date/time will be placed on a tentative hold from the time of initial contact until we receive a signed copy of the confirmation letter with the deposit.

DEPOSIT IS APPLIED IN FULL TOWARDS THE TOTAL EVENT COST

A NON-REFUNDABLE DEPOSIT OF 50% OF ESTIMATED EVENT COST IS REQUIRED FOR ALL EVENTS BOOKED WITHIN 30 DAYS OF DATE

CANCELLATION POLICY -

- ◆ Cancellations must be made 120 days prior to an event to receive a full deposit refund, less \$900 processing fee.
- ◆ Cancellations made between 119 and 90 days of an event will result in the forfeiture of entire deposit.
- ◆ Cancellations made between 89 and 60 days of event will result in the forfeiture of entire deposit, plus an additional \$10.00 per person fee, based on the original estimated number of guests.
- ◆ Cancellations made less than 59 days prior to event will result in the forfeiture of entire deposit, plus an additional 25% of projected final invoice.
- ◆ Cancellations made less than 30 days prior to event will result in the forfeiture of entire deposit, plus an additional 50% of projected final invoice.

Before cancelling we like to make every effort in changing to an alternate date, if applicable, within the same year

CHANGE OF DATE POLICY -

- ◆ Change made between 90 and 31 days prior to event will result in the forfeiture of rental fee; a new rental fee will be applied for new date and is subject to a \$100 processing fee for the change.
- ◆ Change made 30 days or less prior to event will result in forfeiture of rental fee; a new rental fee will be applied for new date and is subject to a \$500 processing fee for the late change.

EXEPTION – a date change is made within 5 days of original booking confirmation

WEATHER POLICY - **Our Events Take Place Rain or Shine**

If there is a predetermined severe weather event, your event may be postponed to another day.

Circumstances will be evaluated between both parties, to ensure the safety of your guests and our staff.

**** PLEASE COMMUNICATE TO YOUR GUESTS IN ADVANCE OUR VERY IMPORTANT POLICIES****

ON SITE POLICIES -

- ◆ No Pets allowed due to health code policies (Except Service Animals)
- ◆ No Outside Food or Beverage to be brought in or removed from venue
- ◆ Alcohol Service Closes One Hour Before End of Your Event
- ◆ J.R.'S Promotes Responsible Drinking: Guests Must Be Age 21 or Older to Consume Alcohol, Please Bring ID
- ◆ J.R.'s Reserves the Right to Restrict or Limit Alcohol Served
- ◆ We Encourage You to Offer Snacks with Alcohol, and a Mix of Non Alcoholic and Alcoholic Beverages



EVENT PLANNING TIMELINE

4 - 8 WEEKS PRIOR TO YOUR EVENT:

- ◆ You can contact your coordinator early to start planning all the details. Otherwise, a planner will contact you to discuss optional menu items, select entertainment, and finalize all the details. You will receive a proposal confirming event details; please review, sign and return to us.
- ◆ **Please let event planner know if:**
 - You are brining in a 3rd party vendor; fees apply
 - Your guests will be arriving by bus or any form of mass transit

21 DAYS PRIOR TO YOUR EVENT:

- ◆ All details of the event must be finalized, including all food and beverage menu additions.
- ◆ All entertainment vendors must be booked.

10 - 15 DAYS PRIOR TO YOUR EVENT -

- ◆ **We will need your final guarantee guest count:** the number of adults, children aged 5 – 11 and children under 5 who will be attending
- ◆ **You will be billed:** based on the final guaranteed number
- ◆ **An invoice based on your final guaranteed count** will be e-mailed to you.
- ◆ **NO CHANGES** can be made to the menu after this final invoice is sent. If your guest count goes up significantly after you've received the final documents, please contact us immediately and we will make every effort to accommodate. Revisions to the final documents will be made and sent to you promptly.
- ◆ **Full payment is due:** by check on the day of your event. If paying by credit card, it needs to be processed at least 3 days prior to your event. We can send you an authorization form for payment.
- ◆ **If you have contracted entertainment vendors:** a vendor.client service confirmation has already been sent to you. You can use that as an invoice to pay your vendors directly, the day of the event. Each vendor should be paid separately by check. If you wish to pay them by credit card, please reach out to them a week before the event to make arrangements.

ON THE DAY OF YOUR EVENT -

- ◆ **An on-site representative will be there to greet you,** review the day's agenda and answer any questions you may have.
- ◆ **A representative will present a final invoice: Final payment will be requested at this time.**
- ◆ If any adjustments are necessary, the differences will be settled during the following week.
- ◆ Your **entertainment vendors will also ask for payment** based on the vendor.client service confirmation sent to you.
- ◆ If you should leave prior to the end of your event, please designate another contact as the representative of your group.

AFTER YOUR EVENT -

- ◆ **You will receive a survey:** please take a minute to fill it out and return it to us so we can use your feedback to continue to improve and make your events successful!
- ◆ Connect with us and share your pictures and positive experience on Facebook, Twitter, Instagram, and Yelp



Fairfax Hunt Club Special Event Menu

We can customize any menu to match your event. Food Service is Buffet Style with the option of hors d'oeuvres, desserts, beverages, and so much more.

HORS D'OEUVRES



J.R.'s Marinated Beef Tenderloin Sliders*

Carved to order with Potato Rolls & Horseradish Sauce
\$5.95 (min. of 50)

Marinated Skirt Steak Sliders*

Carved to order with Potato Rolls & Horseradish Sauce
\$5.25 (min. of 50)

Pulled BBQ Beef Brisket Sliders

Slow smoked in our wood burning pit with mouthwatering
BBQ sauce and Potato Rolls
\$4.95 (min. of 50)

Mini Beef Kabobs with Teriyaki Sauce*

Tender pieces of sirloin nestled between peppers and onions
\$3.50 (min. of 100)

Meatballs Serrano with a Tangy Jack Daniels Sauce

A zesty favorite made in house
\$1.50 (min. of 100)

Steak Quesadillas

Signature grilled Skirt Steak, thinly sliced and topped with
Caramelized Onions and Cheese
\$3.75 (min. of 50)

Chilled Cajun Beef Tenderloin Platter*

with Potato Rolls and Horseradish Sauce
\$275.00 (serves approx. 50)



Smoked Chicken Sliders

Slow smoked chicken thighs tossed with
Caramelized Onions & shaved Smoked Gouda
served on Potato Rolls
\$3.95 (min. of 50)

Fried Chicken Wings

Lightly breaded wings served with
Golden Tangy BBQ Sauce and celery sticks
\$1.75 (min. of 100)

Smoked Chicken Wings

Seasoned with J.R.'s special spices served
with Blue Cheese dipping and celery sticks
\$1.75 (min. of 100)

Mini Chicken Kabobs with Teriyaki Sauce

Tender pieces of chicken with peppers and onions
\$3.50 (min. of 100)

Napa Valley Chicken Pecan Bites

Pecan Chicken Salad served on crispy phyllo cups
\$2.25 (min. 100)

Southwestern Rolled Chicken Quesadillas

Baked and served with Salsa
\$225.00 (qty. of 100)

Chicken Pot Stickers

a light and soft Asian dumpling served with Soy Sauce
\$150.00 (qty. of 50)

Smoked Turkey Breast Platter

tender sliced turkey served with Potato Rolls,
Cranberry Sauce and Mayo
\$195.00 (serves approx. 50)

*Item may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HORS D'OEUVRES



Lil' Smokies

Cocktail Smoked Sausage Links wrapped in
Maple Bacon with Brown Sugar Glaze
\$1.95 (min. of 100)

Country Ham Rolls

Sliced cured ham with honey and brown sugar
served on warm yeast rolls
\$3.95 (min. of 50)

Pulled BBQ Pork Sliders

Slow smoked and served with our J.R.'s
BBQ sauce and Potato Rolls
\$4.95 (min. of 50)

Fontina & Prosciutto Crostini

Shaved Prosciutto and thinly sliced Fontina cheese
served on a crostini with apricot preserves
\$1.95 (min. of 50)

Spiral Cut Ham Platter

Sliced spiral ham served cold with
mini biscuits, mayo, and dijonnaise
\$195.00 (serves approx. 50)

Charcuterie Board Display

Variety of meats, cheeses, marinated vegetables served
with crackers and mustard
Domestic \$250.00 (serves approx. 25)
Gourmet \$325.00 (serves approx. 25)

Warm Supreme Pepperoni Pizza Dip

Blend of cheese, pepperoni, peppers and onions served
with baguettes slices & tri-color tortilla chips
\$125.00 (serves approx. 50)



Combo Dip Station

A little bit of variety for everyone
Warm Supreme Pepperoni Pizza Dip, Nacho Cheese Dip, and
Warm Seafood Crab & Artichoke Dip served with
baguette slices, tri-color tortilla chips, and crackers
\$250.00 (serves approx. 50)



Blackened Shrimp Taco Bites

Spiced shrimp served on a tortilla scoop with a
dollop of fresh guacamole & chipotle cream
\$2.75 (min. of 100)

Jumbo Steamed Shrimp

served with spicy cocktail sauce
\$3.00 (min. of 100)

Grilled Marinated Shrimp Skewers

3 shrimp per skewer; basted in house tomato
marinade and grilled over open flames
\$5.25 (min. of 100)

Miniature Crab Cakes

served with remoulade sauce
\$3.50 (min. of 100)

Miniature Salmon Cakes

served with tartar
\$3.50 (min. of 100)

Norwegian Smoked Salmon Platter*

Smoked Salmon displayed with eggs, capers, onions,
cream cheese, crackers & baguettes
\$220.00 (serves approx. 50)

Warm Seafood Crab & Artichoke Dip

Creamy blend of lump crab and artichoke hearts
served with baguette slices & crackers
\$195.00 (serves approx. 50)



Jumbo Soft Pretzels

baked fresh and served warm with a hint of salt
\$195.00 (qty. of 100)

Bagged Chips and Pretzels

individual bagged assortment
\$125.00 (qty. of 100)

Tortilla Chips and Salsa

mild salsa served with tri-color corn tortilla chips
\$50.00 (serves approx. 50)

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HORS D'OEUVRES



Elaborate Montage

Impressive display of fruits, vegetables, assorted domestic cheeses, crackers, ranch dip
\$5.95 (min. of 100)

Domestic Cheese Display

Cubed cheddar, swiss, & pepper jack served with fruit garnish and crackers
\$175.00 (serves approx. 50)

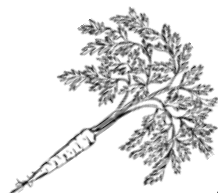
Gourmet Cheese Display

Cubed cheddar, swiss, boursin, brie, chevre, and blue cheese served with fruit garnish and crackers
\$225.00 (serves approx. 50)



Whole Brie Wheel

Whole wheel of brie topped with a compote of dried cherries, cranberries, & walnuts in a raspberry balsamic reduction served with crackers
\$135.00 (serves approx. 50)



Artichoke Bread

Tender artichoke hearts & cheese served on crunchy Italian loaf
\$1.95 (min. of 25)

Marinated Portobello Mushroom Sliders

Grilled mushrooms served on Potato Rolls with chipotle aioli
\$3.50 (min. of 100)

Crispy Phyllo Wrapped Asparagus

Asparagus spears with asiago cheese wrapped in flaky crust and baked until golden brown
\$250.00 (qty. of 100)

Vegetable Spring Rolls

Served with Sweet & Sour Sauce
\$250.00 (qty. of 100)

White Bean Crostini

White bean pureed topped with a fire roasted cherry tomato served on a garlic crostini
\$1.50 (min. of 100)

Double Tomato Bruschetta

A blend of chopped fresh tomatoes and herbs served on crunchy crostini; a house favorite
\$1.50 (min. of 100)

Spinach Dip in Pumpernickel Bread Bowl-

Creamy Spinach Dip displayed in a bread bowl served with baguettes slices & crackers
\$85.00 (serves approx. 50)

Warm Spinach, Artichoke, & Cheese Dip

Cheesy blend of artichokes and spinach served hot with baguette slices & tri-color tortilla chips
\$125.00 (serves approx. 50)

Warm Nacho Cheese Dip

Creamy blend of cheese and spices served with tri-color tortilla chips
\$65.00 (serves approx. 50)



Classic Deviled Eggs

An oldie but a goody, an old southern favorite
\$1.50 (min. of 100)

Antipasti Skewers

Sun dried tomatoes, soft mini mozzarella balls, artichoke hearts, and kalamata olives
\$275.00 (qty. of 100)

Fresh Fruit Skewers

Wooden skewers with fresh melon balls and grapes
\$2.95 (min. of 50)

Fresh Cubed Fruit Platter

Assorted seasonal fruit served with whipped fruit dip
\$150.00 (serves approx. 50)

Vegetable Crudités Platter

Fresh vegetables served with Ranch dip
\$85.00 (serves approx. 50)

7 Layer Fiesta Tex-Mex Dip Platter

Layers of beans, guacamole, salsa, sour cream, cheese, olives, and scallions served with tri-color tortilla chips
\$95.00 (serves approx. 50)

Hummus Duo Platter

Garlic Roasted Hummus and Cilantro Jalapeno Hummus made in house and served with fresh vegetable crudités and crackers
\$95.00 (serves approx. 50)

MAIN ENTREES

Main Entrees can be for Lunch or Dinner



Grilled Petite Filet Mignon*

Grilled to perfection served with choice of one sauce:
Bordelaise, Au Poivre, or Béarnaise Sauce
\$22.95

Chopped Steak*

All Beef patty grilled and smothered in caramelized onions,
mushroom sauce and topped with shaved smoked gouda
\$19.95

Beef Kabobs*

Tender pieces of beef sirloin nestled between
peppers and onions
\$19.95

CARVING STATION

(For Buffet Style Service only; requires addition of carver)

Marinated Beef Tenderloin*

Whole aged tenderloin, grilled and
served with Horseradish Sauce
\$22.95

Marinated Skirt Steak*

Tender cut beef skirt steak marinated and grilled
served with Horseradish Sauce
\$20.95

Whole Prime Rib*

Aged Prime Rib slow roasted and
served with Au Jus and Horseradish Sauce
\$24.95

(All beef selections are prepared Medium)



Items are served Buffet Style.

*Pricing varies when customizing and
pairing together for a buffet menu.*



Grilled Marinated Chicken Breast

grilled to perfection; a J.R.'s specialty
\$16.95

George's Southern BBQ Chicken

Bone-in thighs steeped in sweet & tangy BBQ sauce
\$16.95

Grilled Chicken Quarters

Boneless chicken quarters served with a side of your
favorite BBQ Sauce. Choice of Two: (SC Mustard Sauce,
NC Vinegar Sauce, and Memphis Red Sauce)
\$15.95

Chicken Marsala

Pan seared chicken breast served with
sautéed mushrooms and Marsala sauce
\$18.95

Chicken Kabobs

Tender cubes of chicken nestled between
peppers and onions
\$18.95

CARVING STATION

(For Buffet Style Service only; requires addition of carver)

Apple Smoked Turkey Breast

served with Cranberry Orange Chutney and Blond Gravy
\$19.95

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MAIN ENTREES

Main Entrees can be for Lunch or Dinner



Pork BBQ Spare Ribs

1/3 rack of meaty, tender pork ribs, slow cooked
and basted with J.R.'s Signature Sauce
\$19.95

Baked Penne with Italian Sausage

Blend of zesty Italian sausage, tomatoes,
and penne in tomato sauce
\$15.95

CARVING STATION

(For Buffet Style Service only; requires addition of carver)

BBQ Picnic Shoulder

Slow smoked whole hog picnic shoulder
served with SC mustard sauce, NC vinegar sauce, and
Memphis red sauce
\$18.95



Broiled Salmon*

Filet cut broiled and topped
with creamy white wine dill sauce
\$17.95

Crab Cake

lightly broiled fresh lump back-fin crab cake
served with remoulade sauce
\$17.95

Parmesan Crusted Tilapia*

dusted with mild seasonings and parmesan
\$16.95

Grilled Shrimp Skewers

Jumbo shrimp grilled over open flames;
Basted in your choice of sauce
(House Tomato Marinade, Pesto, or Lime Cilantro)
\$15.95

Shrimp Scampi

Tender shrimp, tomatoes, and onions
sautéed in white wine and butter
\$16.95



Vegetarian Pasta Primavera

A house favorite, penne pasta with seasonal
garden vegetables in a pesto sauce
\$9.95

Cheese Tortellini with Spinach

Cheese stuffed tortellini with sautéed spinach
in a light parmesan cream sauce
\$9.95

Vegetarian Baked Penne Caprese Pasta

Penne pasta tossed with fresh tomato basil pesto, herbs,
shredded mozzarella, and parmesan
\$9.95

Charleston Tomato Pie

Layers of fresh tomatoes, herbs, scallions, and a
blend of cheeses baked in flaky pie crust
\$10.95

Veggie Kabobs

Marinated garden vegetables lightly seasoned
and grilled over open flames
\$12.95



Items are served Buffet Style.

Pricing varies when customizing and pairing together for a buffet menu.

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CUSTOMIZED SIDES



House Salad

mixed greens, cucumbers, cherry tomatoes, carrots,
croutons, with Ranch and/or Italian Vinaigrette
\$2.95

Classic Caesar Salad

romaine, croutons, parmesan cheese and Caesar Dressing
\$3.95

Baby Spinach Salad

mandarin oranges, mushrooms, red onions,
slivered almonds, with Poppy Seed Dressing
\$3.95

Strawberry Spinach Salad

strawberries, red onions, with Poppy Seed Dressing
\$3.75

Grand Salad

mixed greens, dried cranberries, crumbled feta,
toasted walnuts, with Balsamic Vinaigrette
\$4.95

Pear & Gorgonzola Salad

leaf lettuce, pears, gorgonzola,
toasted pecans, with Mustard Vinaigrette
\$4.95

Wedge Salad

crispy bacon pieces, tomatoes, crumbled blue cheese,
with Creamy Blue Cheese Dressing
\$3.95



Vegetable Sauté

broccoli, carrots, zucchini, squash,
peppers and onions lightly
sautéed with oil and fresh herbs
\$2.75

Green Beans Provencal

fresh green beans sautéed
with tomatoes and onions
\$2.75

Country Green Beans

slow cooked with smoked
bacon pieces and onions
\$2.95

Roasted Asparagus

drizzle with light lemon butter
\$3.25

Buttered Kernel Corn

whole kernel corn with blend of
seasoning and butter
\$2.75

Mushrooms Diane

sautéed mushrooms in a sherry teriyaki
sauce with red pepper flakes and garlic
\$2.75

Balsamic Grilled Zucchini Spears

marinated zucchini
grilled over open flame
\$2.95

Black Bean Corn Salad

a zesty blend of black beans, corn,
peppers, and onions
\$2.95

Creamy Cole Slaw

a classic slaw, homemade daily
\$2.75

Apple Dijon Cole Slaw

with shaved apple and mustard dressing
\$2.95

Gourmet Redskin Potato Salad

freshly made in house daily
\$2.75

Vegetarian Pasta Salad

tri-colored pasta w/ fresh vegetables
\$2.75

Southwestern Pasta Salad

peppers, onions, peas, and cheddar cheese in a
Southwestern Dressing
\$3.95

Broccoli and Cheddar Salad

Broccoli florets and cubed cheddar with crispy bacon,
onions, in a sweet & tangy dressing
\$3.50



Grilled Street Corn

fresh cobs of corn served with melted
butter, fresh herb pesto, chili lime sauce,
& crumbled cheese
\$4.25

Cheesy Creamed Corn

whole kernel corn slow cooked with
cream and a blend of cheeses
\$2.75

Roasted Root Vegetables

Roasted medley of sweet potatoes,
turnips, parsnips, and carrots
with mixed herbs and garlic
\$3.50

CUSTOMIZED SIDES



Garlic Mashed Potatoes

garlic infused potatoes smashed to a creamy delight
\$3.25

Mashed Potato Bar

garlic mashed potatoes served with cheddar cheese,
sour cream, chives, and bacon pieces
\$5.25

Au Gratin Potatoes

white cheddar, jarlsburg, and pecorino romano
cheeses layered between potatoes
\$3.50

Rosemary Roasted Potatoes

slow roasted red skinned potatoes
with garlic and rosemary
\$2.75

Dill Redskin Potatoes

petite redskin potatoes tossed in butter and dill
\$2.75



Mixed Wild Rice Pilaf

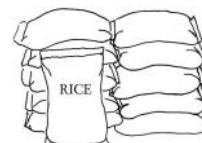
fluffy white & wild rice with carrots,
celery, onions, and peas
\$2.75

Cilantro Lime Rice

white rice tossed with fresh cilantro
and a zest of lime
\$2.75

Home-Style Mac & Cheese

a creamy blend of cheeses and pasta
baked to golden perfection
\$3.95



Garlic Bread

garlic baked in crusty Italian loaf
\$1.50 (min. of 25)

Honey Cornbread

sweet southern style cornbread
\$1.25 (min. of 25)

Artisan Rolls and Butter

assortment of rolls
\$1.25 (min. of 25)

“So many options, what should I order?”

Check out our Sample Packages

SWEET DELIGHTS

White Chocolate Raspberry Cheesecake

served with raspberry sauce, fresh raspberries, and whipped cream
\$4.95 (min. of 50)

Oreo Cheesecake

served with swirl of chocolate sauce and whipped cream
\$4.95 (min. of 50)

NY Style Plain Cheesecake

keep it simple with a classic served with whipped cream
\$4.95 (min. of 50)

Strawberry Shortcake

Airy sponge cake topped with macerated strawberries and fresh whipped cream
\$3.95 (min. of 50)

Warm Peach Cobbler

a southern style classic with a butterscotch caramel twist
\$2.75 (min. of 50)

Chocolate Mousse Cups

creamy chocolate mousse piped in cups
\$3.95 (min. of 100)

Sopapilla Cheesecake Bars

a sweet cinnamon and sugar cheesecake layered on a flaky crust
\$125.00 (qty. of 50)

Assorted Gourmet Dessert Bars

Variety of pecan, lemon, chocolate raspberry, and coconut s'mores
\$225.00 (qty. of 100)

Jumbo Chocolate Chip Cookies

a giant version of what mom makes filled with lots of chocolate chunks
\$1.75 (min. of 50)

Triple Fudge Brownies

a knockout of chocolaty rich flavor
\$1.75 (min. of 50)

Cheesecake Lollipops

variety of two styles; chocolate covered and coconut chocolate covered
\$3.95 (min. of 50)

Cake Lollipops

choice of one: Vanilla, Chocolate, Red Velvet, and Lemon
\$1.75 (min. of 50)

Red Velvet Poke Cake

red velvet cake baked with fluffy cheesecake pudding and topped with fresh whipped cream
\$3.95 (min. of 50)

Boston Cream Poke Cake

yellow cake infused with creamy vanilla pudding and chocolate ganache
\$3.95 (min. of 50)

Pineapple Coconut Cake

yellow cake with pineapple, shredded coconut and fresh whipped cream
\$4.50 (min. of 50)

Double Chocolate Bundt Cake

rich chocolate cake topped with chocolate ganache, fresh berries, and whipped cream
\$3.95 (min. of 50)



White Chocolate Bread Pudding

A signature dessert topped with a sinfully rich white chocolate mousse & white chocolate sauce
\$4.95 (min. of 50) special order



DESSERT STATIONS

Seasonal Pie Station

apple, cherry, blueberry and many more to choose from
2 choices \$3.50 (min. of 50)
3 choices.....\$4.95 (min. of 75)

Assorted Dessert Display

Chef's choice variety of dessert bars, tea cookies and fresh strawberries & whipped cream
\$5.95 (min. of 75)

Deluxe Dessert Display

triple fudge brownies, strawberry shortcake and warm peach cobbler
\$6.75 (min. of 75)

Ice Cream Sundae Station

vanilla and chocolate ice cream with a variety of toppings
\$3.95 (min. of 50)

Root Beer Float Station

Hand scooped vanilla ice cream topped off with cold root beer
\$3.25 (min. of 50)

S'mores Station

Graham crackers, marshmallows, chocolate bars, and sticks (fire-pit rental required)
\$150.00 (serves approx. 50)

SAMPLE PACKAGES



COCKTAIL FARE

Fiesta Time

Steak & Caramelized Onion Quesadillas w/ sour cream * Southwestern Chicken Quesadillas w/ salsa
Marinated Mushroom Sliders w/ chipotle cream * Chili Lime Marinated Shrimp Skewers
7 Layer Tex-Mex Dip * Black Bean & Corn Salad * Vegetarian Pasta Salad * Tortilla Chips w/ guacamole
\$24.00 / per person (min. 50 guests)

Game Day

Nathan's All Beef Hot Dogs w/ condiments & potato buns * J.R.'s Beef Chili w/ all the fixings
Mini Crab Cakes w/ remoulade sauce * Warm Nacho Cheese Dip w/ tortilla chips * Jumbo Soft Pretzels w/ mustard
Fresh Popped Popcorn * Southwestern Pasta Salad * Broccoli & Cheddar Salad
\$22.00 / per person (min. 50 guests)

Southern Flare

Pulled BBQ Beef Sliders w/ J.R.'s BBQ sauce * Country Ham Rolls * Classic Deviled Eggs
Fried Chicken Wings w/ golden tangy BBQ sauce & celery sticks * Spinach Dip in bread bowl w/ baguette slices & crackers
Creamy Coleslaw * Fresh Cucumber & Onion Salad * Cornbread Muffins
\$25.00 / per person (min. 50 guests)

The Tailgater

Lil' Sausage Smokies wrapped in Maple Bacon in brown sugar glaze * Meatballs Serrano in a tangy Jack Daniels Sauce
Smoked Chicken Wings w/ blue cheese dipping & celery sticks * Supreme Pepperoni Pizza Dip w/ baguette slices & tortilla chips
Domestic Cheese Display w/ fruit garnish, crackers & soft baguette slices * Vegetable Crudité Platter
Black Bean & Corn Salad * Gourmet Redskin Potato Salad
\$25.00 / per person (min. 50 guests)

Visit to the Bistro

Pulled Smoked Chicken Sliders w/ caramelized onions & smoked gouda * Mini Beef Kabobs w/ peppers & onions
Fontina & Prosciutto Crostini w/ apricot preserves * Crispy Phyllo Wrapped Asparagus
Whole Brie Wheel topped w/ berry balsamic & walnut glaze served w/ crackers
Whipped Garlic Hummus w/ vegetable crudité & crackers
Fresh Fruit Skewers * Baby Spinach Salad w/ poppy seed dressing
\$26.00 / per person (min. 50 guests)

Taste of Tuscany

Marinated Skirt Steak Sliders w/ creamy horseradish sauce * Warm Crab & Artichoke Dip w/ baguette slices & crackers
Napa Valley Chicken Pecan Salad Bites * White Bean Crostini w/ fire roasted cherry tomatoes * Antipasto Skewers
Gourmet Cheese Display w/ fruit garnish, crackers & soft baguette slices * Grand Salad w/ Balsamic Vinaigrette
\$30.00 / per person (min. 50 guests)

SAMPLE PACKAGES



While our packages below have been specially tailored to suit the tastes of your guests, we would be happy to customize a menu for you.

MAIN FARE BUFFET MENUS (OUR MOST POPULAR PAIRINGS)

Mixed Grill

Marinated Skirt Steak carved w/ creamy horseradish sauce * Marinated Boneless Chicken w/ BBQ sauce on side
Jumbo Shrimp Skewers basted in our tomato marinade
Rosemary Roasted Potatoes or Garlic Mashed Potatoes * Fresh Vegetable Sauté
Tossed Green Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$36.95 / per person
Marinated Beef Tenderloin may be substituted for an additional \$3.00/pp

Low & Slow Combo

BBQ Spare Ribs cooked slow and basted with J.R.'s BBQ sauce * Marinated Boneless Chicken w/ BBQ Sauce on side
Rosemary Roasted Potatoes or Garlic Mashed Potatoes * Fresh Vegetable Sauté
Tossed Green Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$31.95 / per person

Surf & Turf

Grilled Beef Kabobs of tender sirloin nestled between peppers & onions * Broiled Salmon w/ white wine dill sauce
Vegetarian Pasta Primavera
Rosemary Roasted Potatoes or Garlic Mashed Potatoes * Fresh Vegetable Sauté
Tossed Green Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$35.95 / per person

Italian Flare

Grilled Petite Filet served w/ choice of sauce (bordelaise, au poivre, or béarnaise) * Chicken Marsala w/ mushrooms
Cheese Tortellini w/ spinach in a light creamy parmesan sauce
Mixed Wild Rice Pilaf * Fresh Vegetable Sauté
Tossed Green Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$37.95 / per person

Pit BBQ Trio

Pulled BBQ Beef Brisket * Pork BBQ Picnic Shoulder carved on site * Grilled Boneless Chicken Quarters
w/ SC mustard Sauce, NC vinegar sauce, and Memphis red sauce (choice of 2 sauces)
Home-style Mac & Cheese * Country Green Beans * Corn on the Cob
Coleslaw * Gourmet Redskin Potato Salad * Soft Potato Rolls & Butter
\$37.95 / per person

**The sides listed in the above packages can be customized for an additional charge.
See our customized sides menu for a variety of options.**

BEVERAGE SERVICE

*Customized a la carte bottle service is available
if one of the packages below does not meet your event needs*

NON-ALCOHOLIC PACKAGE

	2 Hours per person	3 Hours per person
STANDARD	\$3.50	\$4.50
Assorted Sodas, Iced Tea, and Water		
COFFEE SERVICE	\$2.25	\$3.25
Freshly Brewed Regular and Decaf coffee served with creamer and sugars		

BEER & WINE PACKAGES

	2 Hours per person	3 Hours per person
HOUSE	\$16.00	\$22.00
Domestic Beer (select 2): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Lindeman's Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		
PREMIUM	\$20.00	\$28.00
Premium Beer (select 2): Amstel, Corona, Heineken, and Sam Adams Domestic Beer (select 1): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Woodbridge by Mondavi Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		

FULL BAR PACKAGES

	2 Hours per person	3 Hours per person
HOUSE	\$20.00	\$28.00
Aristocrat Vodka, Gin, Rum, Bourbon, and Scotch Domestic Beer (select 2): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Lindeman's Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		
PREMIUM	\$26.00	\$32.00
Absolute Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels, and Dewar's Scotch Premium Beer (select 2): Amstel, Corona, Heineken, and Sam Adams Domestic Beer (select 1): Budweiser, Bud Light, Yuengling, Miller Lite, and Michelob Ultra Woodbridge by Mondavi Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		

NO SUBSTITUTIONS CAN BE MADE TO THE ABOVE PACKAGES
2 hour package averages 3 beverages per person (alcoholic and non-alcoholic)
Specialty Drinks may be added to any Package upon request

ADDITIONS ~

Non-Alcohol: Hot Coffee, Hot Tea, Hot Chocolate, Apple Cider, & Craft Lemonades

Beers: See our list of Specialty Craft Beers

Wine: 14 Hands, Sebastiani, Belmondo, Prince Michel, Clos Du Bois, & many more

Spirits: Captain Morgan, Tanqueray, Maker's Mark, Bailey's, Kahlua, Grey Goose,
Crown Royal, Knob Creek, Jose Cuervo, Patron, and Catocin Creek

